

Para Picar

Banderilla	EACH	3
Marinated Olives		4
Marcona Almonds		4
Pan con Tomate		5
Pimientos de Padrón		7
Ham Croquetas (2)		7
Escalivada		10
Heritage Tomato Salad <i>with ventresca</i>		11
'AA' Anchovies de l'Escala		13
Torta de Cañarejal Cheese		16.5
Paletilla Ibérica de Bellota		19

parrillan

www.parrillan.co.uk

Opening Hours

Tuesday

5pm - 11pm

Wednesday - Sunday

Lunch 12pm - 3pm

Dinner 5pm - 11pm

For the Parrilla

Gambero Rosso	EACH	7
Tuna Pintxo		15
Vegetable Parrillada <i>with Mojo Rojo</i>		11
Pintxo de Txistorra		6
Chicken Oysters		9.5
Lagarto Ibérico <i>with Alioli</i>	150g	12
Lamb Pintxo Moruno	120g	13
Dry Aged Beef Sirloin <i>with Romesco</i>	200g	16

Sauces

Mojo Verde	2
Mojo Rojo	2
Romesco	2
Alioli	2

Arroz – serves 2-4

Arroz Negro – Squid Ink Rice with Cuttlefish and Iberian Pork	38
Arroz Caldoso – Soupy Rice with Whole Lobster and Mussels	52

Dessert

Tarta de Queso	6
Arroz con Leche	6
Flan con Nata y Fresas	7
Marshmallows for the Parrilla	8

Sides

Patatas Panadera	5	Smoked Butter Potatoes	5
Green Salad	5		